

# CURATED

## MIL GRACIAS

### INCLUDES:

HOUSE-ROASTED MIXED NUTS | salty, sweet & a bit of spice  
HONEY | pairs perfectly with any cheese  
WARM OLIVES | marinated in olive oil, herbs & citrus  
MOSTARDA | made in house  
FRUIT PRESERVE | also great with cheese  
PICKLES | may or may not be cucumber  
BREAD + CRACKERS | including items from Victorian Bakery

*chef's selections are:*

### CHEESES

- #1 MANCHEGO | DOP | SHEEP | SPAIN  
ivory colored, pasturized, sharp and full  
flavored with sweet finish | pair with rioja  
blanca, merlot, dry cider, lager
- #2 RED ROCK | CHEDDAR BLUE | COW | WI  
dark orange colored, pasturized, aged 3+  
months, firm yet creamy texture, mild  
cheddar and blue cheese | pair with rioja, cab,  
tawny port, bourbon
- #3 IDIAZABAL | FARMHOUSE | SHEEP | SPAIN  
unpasteurized, hard cheese, nutty, buttery  
flavor, somewhat smoky flavor (not smoked)  
| pairs well with farmhouse ales, spanish  
rioja, cream sherry

### MEATS

- #1 JAMON SERRANO | DRY CURED | PIG | SPAIN  
aged 12+ months, firm texture, robust flavor,  
purple-red in color, low salt content | pairs  
with aged red wine, champagne, wheat beer
- #2 SPANISH CHORZO | DRY-CURED | PIG | SPAIN  
cantimpalo style with thickly ground pork,  
pimentón and garlic, slightly smoky paprika  
aroma | pairs well with spanish or old world  
reds, rioja blanca, malty or amber beer
- #3 SPECK | SMOKED & CURED | PIG  
“a little salt, little smoke...”, aged for 5+  
months, dark in color and well marbled, laced  
with herbal flavors of juniper and bay leaf |  
pinot noir, riesling, lager, gin

### PLANTS | VEGGIES

- #1 CARAMELIZED FENNEL BULB |  
CCA FARM - LOCAL  
fresh fennel bulb, salt and pepper, and fennel  
pollen with gremolata (toasted bread crumbs,  
parsley, and lemon zest) | pairs with sauvignon  
blanc, zinfandel, sour beer
- #2 STUFFED PIQUILLO PEPPERS  
2 peruvian piquillos stuffed with whipped  
chevre and fresh herbs, finished with olive oil  
and aged sherry vinegar | pairs with gamay,  
reisling, amber beer, gin or vodka
- #3 WHITE BEAN SPREAD  
with olive oil, roasted garlic, lemon, herbs, salt  
& pepper | pairs with pinot noir, sauvignon blanc,  
pilsners, gin or vodka

*bits of information:*

MOSTARDA is a condiment made with fruits in a  
mustard-flavored syrup | it's a little sweet, a little  
spicy, and a little savory

WHY WARM OLIVES? it boosts flavor and enhances  
the richness and aromas of the citrus, herbs and oil

WHAT DOES “DOP” STAND FOR IN WINES & FOOD?  
it is short for Denominazione di Origine Protetta or  
“Protected Designation of Origin” this certification  
is a guarantee that the food was made  
& grown/raised by local farmers and  
artisans, using traditional methods  
must ONLY be sourced from the  
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use DOP include Italy, France & Spain



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### CHEESES

- #1 MIDNIGHT MOON | GOUDA | GOAT | CA  
ivory colored, pasturized, aged for six or more, dense and smooth, flavors of brown butter & caramel | pair with syrah, zinfandel, sweet sherry
- #2 ROGUE SMOKEY BLUE | BLUE | COW | OR  
gently cold smoked over hazelnut shells, well balanced, nutty | pair with rioja, cab, tawny port, bourbon
- #3 NANCY'S | CAMEMBERT | SHEEP & COW | NY  
soft ripened, semi-soft, very buttery and well salted | pair with champagne, dark beer, dessert wine (botrytis a plus)
- #4 TRUFFLE PECORINO | SHEEP | IT  
pasturized, firm, flavorful, salty | pairs well with old world reds and full body varieties

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- #2 DUCK RILLET | POTTED MEAT | HOUSE-MADE  
seasoned with shallots, garlic, and brandy and served with dijon mustard and cornichon (tiny sour pickles) | pairs with full body cabernet sauvignon, pinot gris, oaked chardonnay, lager, scotch or bourbon
- #3 BRESAOLA | DRY CURED | BEEF | NY  
flavored with porcini mushrooms and black pepper | red zinfandel, gewürztraminer, malty or amber beers

### PLANTS | VEGGIES

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CCA FARM - LOCAL  
fresh fennel bulb, salt and pepper, and fennel pollen with gremolata (toasted bread crumbs, parsley, and lemon zest) | pairs with sauvignon blanc, zinfandel, sour beer
- #2 WILD MUSHROOM CONSERVA |  
SPROUT IT FARM - LOCAL  
assorted wild mushrooms, olive oil, dry garlic infused sherry vinegar, chili flake, bay leaf and hard herbs | great companion to cured meats | old world reds, reisling, amber beer, gin or vodka

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